

# 36" precision series™

Gas Self-Clean



| GSCR364Q

## 36" RANGE-TOP FEATURES

- 140 Deg. Simmer – 19,000 BTU Power-Flo™ burners (sealed)\*
- 800 – 30,000 BTU Power-Wok™ burner\*
- 18,000 BTU Infra-Q™ infrared BBQ grill\*
- 18,000 BTU Thermo-Griddle™ – 3/8" thick thermostatically controlled griddle plate
- BBQ-Grill sections includes Tru-Side™ channeling grates that reduce flare-ups\*
- Full extension drip trays on EZ-Glides\*
- Stay-Cool™ die cast, chrome plated metal knobs\*
- Auto-ignition/re-ignition on all burners
- Stainless steel BBQ grill and griddle covers come standard
- Smooth-top continuous cast iron grates with easy to clean matte porcelain finish
- Island trim included

## 36" OVEN FEATURES

- Self-clean
- Convection oven
- Large 4.6 cu. ft. oven cavity – 27" W X 14" H X 21" D
- Oven fits 26" W X 18" D commercial size pans
- 18,000 BTU infrared broiler behind glass
- 30,000 BTU oven for uniform baking
- Moto-Rotis™ motorized rotisserie system\*
- Heavy-duty cast stainless steel rotisserie prongs\*

\* Capital Exclusive Feature

## 36" OVEN FEATURES (continued)

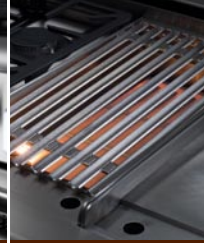
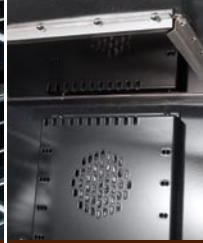
- Stainless steel rotisserie spit rod\*
- Flex-Roll™ oven racks for smooth operation\*
- Adjustable rear casters for easy installation
- Adjustable front legs for easy leveling
- Titanium speck porcelain oven interior\*
- 25-Watt bright oven lights
- 4 Rack positions w/ 3 racks provided (1 rack with broil pan position)
- Broil pan provided
- 1-1/4" thick professional-style handle
- Heavy-duty oven door hinges
- Extra large viewing window w/ embossed design

## OVEN MODES

- Bake, broil, convection bake, convection broil, open-door broil, rotisserie, convection rotisserie, self-clean

## OTHER OVEN USES

- Defrost, preheat, warm, slow cooking, normal thawing, advanced thawing



Capital exclusive feature: Power-Flo™ burners. 19,000 BTU-140 deg. simmer

Capital exclusive feature: Moto-Rotis™ motorized rotisserie in oven

Capital exclusive feature: Flex-Roll™ oven racks

Infrared gas broiler

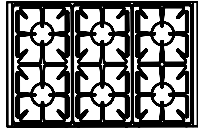
Optional cabinet red knobs

Infra-Q™ BBQ grill sear pod

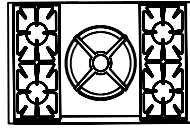
30,000 BTU Power-Wok™

Chopping block

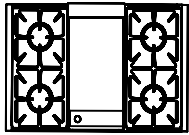
### GAS SELF-CLEAN CONVECTION MODELS AVAILABLE\*



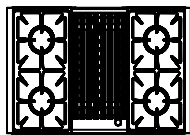
GSCR366 – 36" six burner gas self-clean range + convection



GSCR364W – 36" four burner gas self-clean range w/ Power-Wok™ + convection\*\*



GSCR364G – 36" four burner gas self-clean range w/ 12" Thermo-Griddle™ + convection



GSCR364Q – 36" four burner gas self-clean range w/ 12" Infra-Q™ + convection

\* Available in Natural Gas and Liquid Propane

\*\* Special order (longer lead times may apply); 15,000 BTU Power-Flo™ burners on GSCR364W model only

### AVAILABLE ACCESSORIES

- Conversion kits
- Birch wood chopping blocks
- CRK36 – Chrome and red knobs
- P36SHS – 19" stainless steel wall mount high shelf
- P36SLB – 9" stainless steel wall mount low back
- Wok ring

### COMPLIMENTARY PRODUCTS

- PSVH36L – 36" Performance Series vent hood w/ 1200 CFM blower + lights
- PSVH36HL – 36" Performance Series vent hood w/ 1200 CFM blower + heat lamps + lights
- Duct covers
- GRT24WK – 24" 30,000 BTU built in Power-Wok™ range-top
- GRT30Q – 30" 40,000 BTU Built in Infra-Q™ infrared BBQ grill

### SHIPPING WEIGHT

300-450 LBS

### ELECTRICAL RATINGS

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

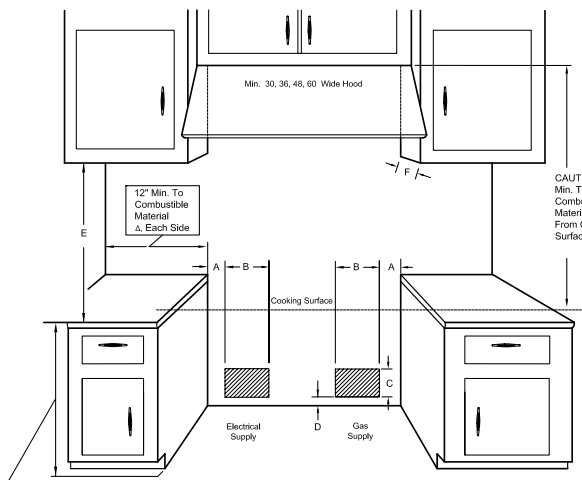
### GAS RATINGS

	NATURAL GAS	PROPANE
Manifold pressure:	5.0" W.C.	10" W.C.

### OTHER

- "0" clearance base cabinet installation
- Field convertible to LP or NG depending on gas type
- ETL certified for USA and Canada
- 2 years full parts and labor covers entire product (conditions apply)

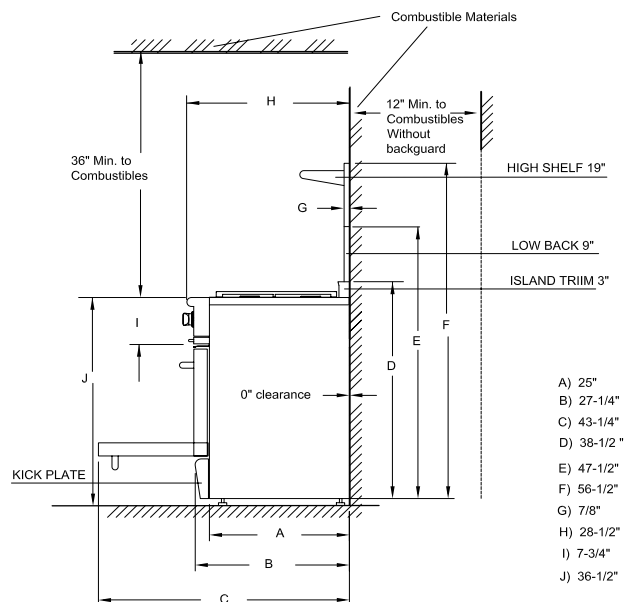
### CABINET PREPARATION



Range Widths	Cut Out Widths
RANGE 60 59-7/8	60-1/8
RANGE 48 47-7/8	48-1/8
RANGE 36 35-7/8	36-1/8
RANGE 30 29-7/8	30-1/8

Δ As defined in the "National Fuel Gas Code" (ANSI Z223.1, latest edition).

- A) 4"
- B) 12"
- C) 3-1/4"
- D) 3-1/2"
- E) 18" min
- F) 13" max.



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